

CLAIMS

1. A stirred tank for storing yeast slurry to be supplied to fermentation tanks where fermented foods such as beer are fermented, is characterized in that a stirring impeller is provided within the stirred tank and so constructed that a maximum diameter of a rotation body defined by the rotation of the stirring impeller is 60-90% of the inner diameter of the stirred tank, and the height of the rotation body is 70% or more of a standard depth of the yeast slurry normally stored in the stirred tank.
2. A stirred tank according to claim 1, wherein the maximum diameter of the rotation body defined by the rotation of the stirring impeller is 70-90% of the inner diameter of the stirred tank.
3. A stirred tank according to any one of claims 1 and 2, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.
4. A method of manufacturing fermented foods such as beer including the process of stirring yeast slurry in a stirred tank for storing the yeast slurry to be supplied to fermentation tanks where fermented foods such as beer are fermented, is characterized in that stirring impeller is provided within the stirred tank and so constructed that a maximum diameter of a rotation body defined by the rotation of the stirring impeller is 60-90% of the inner diameter of the stirred tank, and the height of the rotation body is 70% or more of a standard depth of the yeast slurry normally stored in the stirred tank, and the method includes the process of stirring the yeast slurry by rotating the stirring impeller at a rotational speed of 1-30 rpm.
5. A method of manufacturing fermented foods such as beer according to claim 4, wherein the maximum diameter of the rotation body defined by the rotation of

Sub A1

the stirring impeller is 70-90% of the inner diameter of the stirred tank.

- Sub B2
6. A stirred tank for storing yeast slurry according to any one of claims 4 and 5, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the standard depth of the yeast slurry.
 - 5 7. A method of manufacturing fermented foods such as beer according to any one of claims 4 to 6, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.
 8. A stirring impeller provided within a stirred tank for storing yeast slurry to be supplied to fermentation tanks where fermented foods such as beer are fermented, is characterized in that a rotation body defined by the rotation of the stirring impeller has a maximum diameter of 60-90% of the inner diameter of the stirred tank, and a height of 70% or more of a standard depth of the yeast slurry normally stored within the stirred tank.
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A3